

1758 MENU

Tuesday, Thursday, Saturday

STARTER

Salmon

Romanesco – Carrot/Horseradish Foam – Walnut – Chives
2021, Albarino, Aquitania, Ríax Baxias, Spain

INTERMEDIATE COURSE

Salt-cured Scallop

Buttermilk Sauce – Lemon Caviar – Spinach
2021, Chardonnay, Solena Vineyards, Oregon, USA

MAIN COURSE

Duck Breast

Duck Confit Croquettes – Parsnip Purée –
Broccolini – Lingonberries – Chervil
2020, Langhe Nebbiolo, Conterno Fantino, Piemonte Italien

CHEESE

Cheese – Crackers – Compote
2023, Broløkke's own Mead with blackcurrant

DESSERT

Creme Fraiche Panna Cotta
Pear – Sesame/Almond Brittle – Cherry Sorbet
2023, CRYO Pear Ice Wine, Østergaard, Lolland, Denmark

3 Courses kr. 395,-
Wine Menu kr. 395,-

5 Courses kr. 585,-
Wine pairing kr. 585,-

1758 MENU

Wednesday, Friday

STARTER

Braised Rabbit

Vol-au-vent – Egg Yolk – Celery – Mushroom Sauce
2013, Riesling Chahelem, Vineyard, Washington, USA

INTERMEDIATE COURSE

Carpaccio of Sika Deer

Frisee – Tomato Confit – Crouton – Lighthousecheese
2022, Gamay, Domaine Les Caprèoles, Beaujolais, France

MAIN COURSE

Wild Boar Neck Fillet

Onion Compote – Pickled Chard – Truffle
Wild Game Sauce With Blackberry
2021, Cabernet Sauvignon, Hess Allomi, Napa Valley, USA

CHEESE

Cheese – Crackers – Compote
2023, Broløkke's own Mead with blackcurrant

DESSERT

Valrhona Chocolate
Crispy Puff Pastry – Nougat – Cherry
NV, Cherry Wine, Frederiksdal, Lolland, Denmark

3 Courses kr. 395,-
Wine Menu kr. 395,-

5 Courses kr. 585,-
Wine pairing kr. 585,-
